USE & CARE GUIDE

Sealed Burner Rangetops

WOLF®

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Features and specifications are subject to change at any time without notice. Visit our website, wolfappliance.com for the most up-to-date information.

IMPORTANT NOTE: Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

Important Note

To ensure the safe and efficient use of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION signals a situation where minor injury or product damage may occur if instructions are not followed.

WARNING states a hazard that may cause serious injury or death if precautions are not followed.

Thank You

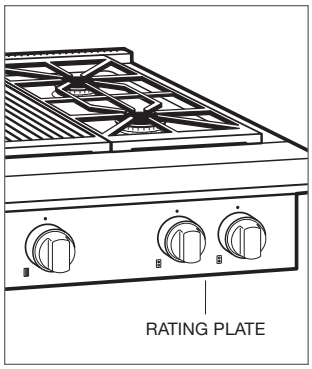
Your purchase of a Wolf sealed burner rangetop attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your rangetop with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this use & care guide. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf sealed burner rangetop.

Your Wolf rangetop is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement at the end of this guide and refer to it should service become necessary.

IMPORTANT NOTE: Wolf sealed burner rangetops are manufactured for use with natural gas or LP gas. Check the product rating plate for the type of gas for your specific model. If this appliance does not correspond to your type of gas, contact your authorized Wolf dealer.

The rating plate is located on the bottom of the control panel assembly, at the far right. Refer to the illustration below.



Location of rating plate.

IMPORTANT INSTRUCTIONS

⚠ WARNING

If the information in this guide is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

IMPORTANT NOTE: Read all safety instructions before using this appliance.

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by a Wolf authorized service center.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- A ventilation hood is recommended for use with the Wolf sealed burner rangetop.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

GENERAL SAFETY REQUIREMENTS

- Read this use & care guide carefully before using your new sealed burner rangetop to reduce the risk of fire, electric shock or injury to persons.
- Ensure proper installation and servicing. This appliance must be properly installed and grounded by a qualified technician.
- Have installer show you where the gas supply shut-off valve and fuse or junction box are located in your home. Learn how and where to shut off the gas supply and electricity to the rangetop.
- Before performing any service, shut off the gas supply by closing the gas shut-off valve and shut off the electricity to the rangetop.
- Keep igniters clean and dry for proper lighting and performance for the burners.
- In the event that a burner goes out and gas escapes, open a window or a door. Wait at least five minutes before using the rangetop.
- Keep appliance area clear and free from combustible material.
- When cooking, set burner controls so that the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Wear proper apparel. Never let loose clothing or other flammable materials come in contact with the burners while in operation. Fabric may ignite and cause personal injury.
- When deep fat frying, be sure the pan is large enough to accommodate the food without overflowing when fat begins to bubble. Heat fat slowly. Never leave a deep fat fryer unattended. Avoid deep fat frying moist or frost-covered foods. Foods with a high water content may cause the hot fat to spatter. Use a thermometer to avoid heating the fat above the flash point.
- Always use dry pot holders when removing pans from the rangetop. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- Choose pans with easily grasped handles that will stay cool while cooking. Refer to cookware selection on page 12.
- Always turn panhandles inward so they do not extend over adjacent work areas, burners or the edge of the rangetop.
- Always check the positions of the control knobs to make certain the rangetop is off when you are finished cooking.
- Always light each burner prior to placing a pan on the burner grate. Also, turn the control knob to the OFF position before removing a pan from the burner grate.
- Always set pans gently onto the grates and center them so that they are well balanced.
- Start the ventilation hood approximately five minutes before cooking. This establishes an air curtain and improves the capture of vapor and moisture.
- Keep ventilation filters clean to avoid grease fires.
- Clean only those parts listed in this guide.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Do not repair or replace any part of the rangetop unless specifically recommended in literature accompanying this appliance. All service should be referred to a qualified technician.
- Do not obstruct the flow of air. Your kitchen must have an adequate supply of fresh air to ensure proper combustion and ventilation.
- Do not use aluminum foil to line any part of the rangetop.
- Never use the rangetop to warm or heat the room.
- Do not block or obstruct the holes in the rangetop surface below the control knobs. Blocking these holes may affect burner operation and may result in a hazard.
- When using the rangetop, do not touch the grates, burner caps, burner bases or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- If the rangetop is near a window, do not use long curtains as a window treatment, as they could blow over the rangetop and create a fire hazard.
- Do not leave children alone or unattended in the area where the rangetop is in use. Never allow children to sit or stand on the appliance. Do not let children play with the rangetop.
- Do not store items of interest to children above or at the back of the rangetop, as they could climb on the appliance to reach items and be injured.
- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Never leave the rangetop unattended when in use. Boilovers and greasy spills may smoke or ignite.
- Do not cover the burners and grates with anything except properly selected utensils. Decorative covers should not be used.
- Do not store flammable materials near burners or let grease or other flammable substances accumulate on the rangetop.
- Do not use abrasive or caustic cleaners or detergents on this appliance, as these may cause permanent damage. Do not use aerosol cleaners, as these may be flammable or cause corrosion of metal parts.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not clean the rangetop while it is still hot. If using a damp sponge or cloth, wait until the rangetop has cooled sufficiently to prevent steam burns. Also, some cleaners can produce harmful or unpleasant fumes if applied to hot surfaces. Refer to care recommendations on page 20.
- Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot burner or grate. Do not allow pans to boil dry.

SAFETY PRECAUTIONS

⚠ WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGETOP GREASE FIRE, OBSERVE THE FOLLOWING:

Smother flames with a close-fitting lid, baking sheet or other metal tray; then shut off the gas burner. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.

Do not use water on grease fires.

Never pick up a flaming pan, you may be burned.

USE AN EXTINGUISHER ONLY IF:

- You know you have a class ABC extinguisher and you already know how to operate it.
- The fire is small and contained in the area where it started.
- The fire department is being called.
- You can fight the fire with your back to an exit (NFPA fire safety tips).

CALIFORNIA PROPOSITION 65

⚠ WARNING

Burning gas cooking fuel generates some by-products that are on the list of substances known to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the instructions contained in this guide and provide good ventilation.

COMMONWEALTH OF MASSACHUSETTS

- Installations and repairs must be performed by a qualified or licensed contractor, plumber or gas fitter, qualified or licensed by the state, province or region where this appliance is being installed.
- Use only gas shut-off valves approved for use within the state, province or region where this appliance is being installed.
- A flexible gas connector, when used, must not exceed 3' (.9 m).

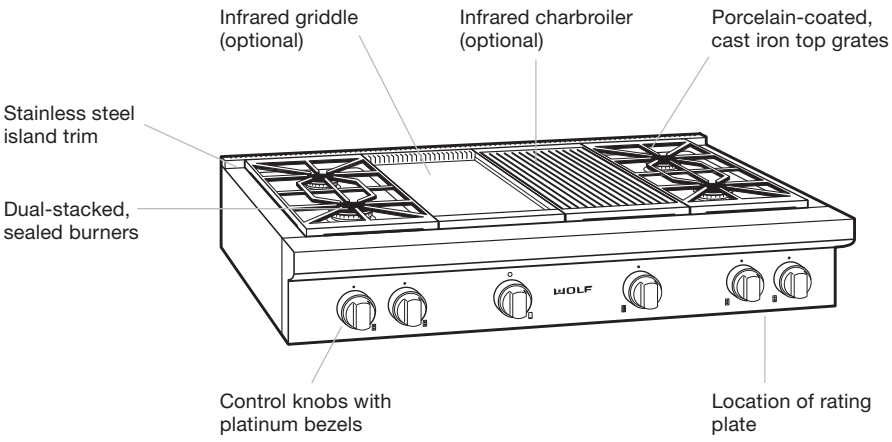
Sealed Burner Rangetop Features

- Heavy-duty stainless steel exterior with island trim.
- Dual-stacked, sealed burners for precise control and easy cleanup.
- Flame recognition and automatic reignition for safety and ease of use.
- Signature red control knobs with infinite control.
- Platinum bezels surround control knobs.
- Porcelain-coated, cast iron continuous burner grates.
- Top configurations including: infrared charbroiler, infrared griddle and French top with stainless steel covers.
- CSA certified for US and Canada.
- Two and five year residential warranty—exclusions apply—see warranty at the end of this guide.

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

SEALED BURNER RANGETOP

Model SRT484CG shown



Sealed Burner Rangetop

SPECIFICATIONS

Burner Rating	Btu (kW)	Btu (kW)
SURFACE BURNERS	HIGH	SIMMER
Large	15,000 (4.4)	950 (.3)
(1) Small	9,200 (2.7)	325 (.1)
OPTIONAL FEATURES	NATURAL	LP
Infrared Charbroiler	16,000 (4.7)	16,000 (4.7)
Infrared Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle	(2) 15,000 (4.4)	(2) 13,000 (3.8)
French Top	15,000 (4.4)	15,000 (4.4)

OPTIONAL ACCESSORIES

Optional accessories are available through your authorized Wolf dealer. To obtain local dealer information, visit the locator section of our website, wolfappliance.com.

- 5" (127) and 10" (254) stainless steel risers and 20" (508) riser with shelf.
- Black control knobs.
- Brass and chrome bezels.
- Cast iron S-grates and wok grate.
- Hardwood cutting board and griddle cleaning kit (griddle models).
- Trim kit for installation with downdraft (models SRT304 and SRT366).
- High altitude conversion kit for LP gas installations above 8,600' (2621 m). For natural gas above 10,250' (3124 m), contact Wolf customer service.

BEFORE USING FOR THE FIRST TIME

Before using for the first time, you should clean your rangetop thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process. Refer to care recommendations on page 20.

Check that the surface burner parts are assembled correctly. Refer to the following page for specific instructions.

The optional griddle and French top need to go through a “burn in” period to clean oils from the bottom of these assemblies. To prevent food from sticking and to protect the surface from moisture, it is necessary to season the griddle and French top prior to use. Refer to the following pages for specific instructions on using the optional charbroiler, griddle and French top.

The use of proper cookware is very important. Refer to cookware selection on page 12 for recommendations.

Surface Burners

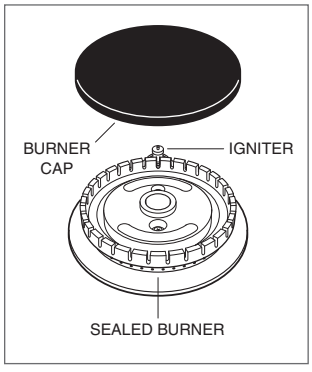
A spark electrode ignites each surface burner. This control eliminates the need for continuous open flame pilots. For added safety and convenience, each burner is designed with an electronic reignition system. This feature enables any burner to relight automatically in the event it is accidentally extinguished.

A distinguishing feature of Wolf's low Btu/hr control is its constant, low heat output without continuous ignitions. The flame diameter remains full size; only the heat output is lowered. This patented dual-stacked burner design makes it possible to enjoy cooking at full flame as well as maintain control while simmering at the lowest flame setting.

DUAL-STACKED BURNER ASSEMBLY

The unique dual-stacked burner design combines all of the burner parts in one assembly.

After removing burner parts for cleaning, it is important that you reassemble the burners correctly. The burner cap must be seated flatly on the burner. There is a groove on the bottom of the burner cap. Adjust the burner cap until it drops into place and is seated flat on top of the burner. Failure to do this will result in a poor flame. Refer to the illustration below.



Dual-stacked burner.

⚠ CAUTION

Failure to assemble the burner parts correctly could cause flames or gas to escape and burn between parts, resulting in poor combustion or damage to the rangetop.

GRATE PLACEMENT

The low-profile, continuous burner grates are designed for a close fit. This enables you to move pans easily from one burner to another without having to lift the pan or have it tip over between the grates. Each grate sets securely on dimples on each corner of the burner pan.

The burner grates are interchangeable, excluding the charbroiler grate with a burner grate.

Position the porcelain-coated, cast iron grates over two burners. Rubber pads located under the grate support legs will match up with the dimples on the burner pans.

The burner drip pan holds as much as $2^{1}/_{2}$ cups (.6 L) of liquid spillover per two-burner pan.

Surface Burners

CONTROL KNOBS

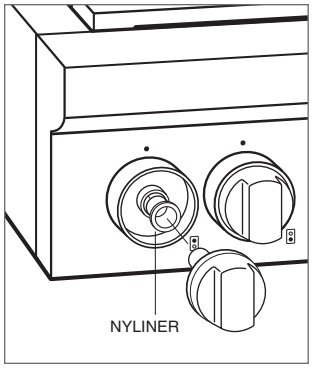
The control knobs are positioned to correspond to the burners they regulate. The knobs on the far left regulate the burners on the left side. Conversely, the knobs on the far right regulate the burners on the right side.

The precision fit of the control knobs requires the use of a nyliner inserted between the knob and bezel. When removing knobs for cleaning, place the bearing back inside the bezel for easy reinstallation of the knobs. Refer to the illustration below.

To light a burner, push in and turn the corresponding control knob counterclockwise to the HIGH setting. You will hear a clicking sound and see the burner ignite. Once the burner is lit, continue turning the knob counterclockwise to any one of the settings, HIGH through LOW.

To select a SIMMER setting, turn the control knob to the LOW setting. You will feel a stop detent in the knob rotation. Push the knob in and continue turning it counterclockwise. This moves the flame to the second tier. Then select any one of the SIMMER settings, HIGH through LOW.

Each control knob is designed to be a push-to-turn knob. Although this is a child-safe design, children should never be left unattended in the kitchen when the rangetop is in use.



Control knob nyliner insertion.

FLAME HEIGHT AND APPEARANCE

Select a flame that is just high enough to maintain the desired cooking speed and is sized to fit the base diameter of the pan. Never extend the flame beyond the base of the pan. Smaller diameter pans should be used on the left rear burner.

A natural gas flame should be blue with a deeper blue core. There should be minimal trace of a yellow flame. A yellow flame indicates an improper mixture of air and gas or impurities in the gas supply to the rangetop. If this occurs consistently, call a Wolf authorized service center to adjust the mixture. With LP gas, some yellow tipping to the flame is acceptable and may not require adjustment.

A “popping” sound may be noticed with LP gas when the surface burner is turned off. This is normal.

MANUAL LIGHTING

In case of a power outage, you can relight the surface burners manually. Turn the control knob to HIGH, then light each burner individually using a BBQ lighter.

Surface Burners

TEMPERATURE SETTING GUIDE

SETTING	USES
LOW Simmer	Melting, holding chocolate Melting butter Heating, holding delicate sauces Warming foods
HIGH Simmer	Melting large quantities Simmering sauces Steaming rice
LOW to MEDIUM Heat	Frying eggs Heating milk, cream sauces and soups, gravies and puddings Panfrying Simmering large quantities Boiling vegetables in water
MEDIUM to HIGH Heat	Sautéing Browning Braising Quick frying
HIGH Heat	Boiling water Heating broth soups, stocks Deep fat frying (to heat oil only) Fast boiling large quantities

⚠ CAUTION

Never leave pans on a HIGH setting unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

Cookware Selection

For best results, we recommend medium- to heavy-weight cookware. Pans should have a flat base, metal handle and good-fitting cover. Look for pans that are made of materials with good heat conductivity, such as aluminum and copper. Use the following guidelines when selecting cookware:

- When a large pan is centered over a burner, the diameter should not exceed 10" (254).
- Select lower flame settings when using pans made of cast iron, enameled steel or glass ceramic, or pans coated with a nonstick finish. High heat may cause “hot spots”, scorching and burning.
- Cover pans while cooking to improve cooking efficiency. Water boils faster, using less fuel, and the kitchen stays cooler.
- Select deep pans with high sides rather than ones with wide bases and low sides to avoid boilovers.
- Pans with oversize bases that extend beyond the rangetop frame should not be used. On HIGH settings, heat may be trapped beneath the pan causing permanent damage to the surface finish.
- For ease in handling, use front burners for larger pans.
- Use a wok with a flat bottom.

Infrared Charbroiler

The optional charbroiler has an infrared burner to give the most efficient method of gas grilling. A radiant plate with numerous holes distributes the heat evenly over the grate. The burner becomes an orange-red color at the surface of the ceramic tile, and when it glows, it transfers an intense heat to the food. This sears the outside of the food to lock in juices and flavor.

Before using the charbroiler for the first time, place the radiant plate slots over the front deflector of the charbroiler frame. The edges of the charbroiler grate should line up on top of the assembly.

IMPORTANT NOTE: Cook food directly on the charbroiler grate, do not use cookware.

CHARBROILING TIPS

- Turn on the ventilation hood five minutes prior to using the charbroiler.
- If the knob is not set fully at HIGH, the burner may turn blue and the automatic igniter will begin sparking. Turn the knob back to HIGH.
- Always select lean meat or trim fat before grilling. Flaming may occur when grilling meat and poultry with excessive fat.
- To minimize flare-ups when grilling chicken breasts and thighs, remove the skin. Brush pieces with peanut or vegetable oil to reduce sticking to the grate.
- If flare-ups occur, quickly move the food to another place on the grate with long tongs.
- Apply basting sauce halfway through cooking time.
- Use a minute timer as a reminder to turn the food over halfway through cooking time.
- Leave the charbroiler on for approximately 10 minutes after grilling is complete. This allows for easier cleaning after the charbroiler has cooled sufficiently.
- The suggested grilling times in the charbroiler grilling guide on page 15 are approximate. Actual times depend on the quantity, thickness and starting temperature of the food.

⚠ WARNING

To prevent flare-ups, never leave the charbroiler unattended during use.

Infrared Charbroiler

CHARBROILER OPERATION

IMPORTANT NOTE: The stainless steel cover must be removed prior to operation of the charbroiler.

- Turn the control knob counterclockwise to the HIGH setting. You will hear the clicking sound of the igniter lighting the burner.
- Preheat charbroiler for about 10 minutes before adding the food. The ceramic tiles will have an orange-red glow.
- To turn the charbroiler off, turn the control knob clockwise to the OFF position.

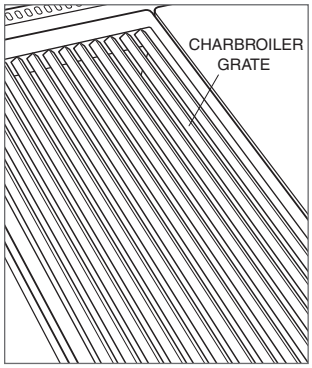
CHARBROILER ASSEMBLY

Follow these steps to disassemble the charbroiler for cleaning:

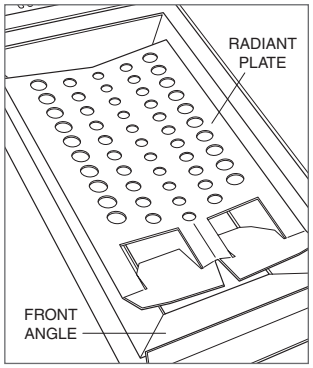
1) Remove the charbroiler grate. Refer to the illustration below.
2) Remove the radiant plate. Refer to the illustration below.
3) Remove the charbroiler frame.
4) After cleaning, put the charbroiler frame back in place.
5) Line up the slots in the front of the radiant plate with the front angle. The slots should fit over the front angle and sit flat on the charbroiler frame.
6) Reinstall the charbroiler grate.

⚠ CAUTION

Use care when assembling the charbroiler to avoid contact with the igniter; it is fragile and can chip or break.



Charbroiler grate.



Charbroiler radiant plate.

Infrared Charbroiler

CHARBROILER CARE

To keep the charbroiler looking its best, it is recommended that you clean it after every use. Allow the charbroiler surface to cool sufficiently before cleaning.

- **Charbroiler Grate** (porcelain-coated cast iron). When cool, lift off and set in the sink. Use a soft bristle brush to remove food particles from the grate. Pour very hot water over the cooked-on residue. Cover with wet dish towels and pour more hot water over it. Allow the hot, moist conditions to help loosen the residue. Remove remaining soil with a soap-filled scouring pad. Rinse and dry.
- **Charbroiler Frame** (stainless steel). Remove from the rangetop. Soak in hot water and dish detergent. Wash thoroughly, scrubbing with scouring pad, if needed.
- **Igniter** (ceramic). Avoid contact with the igniter; it is fragile and can chip or break.

IMPORTANT NOTE: Do not use commercial cleaners on any part of the charbroiler assembly.

CHARBROILER GRILLING GUIDE

FOOD	GRILLING TIME
BEEF	
Ground beef patties, 1 lb (.5 kg), 1/2" (13) thick	9–10 min (medium well)
Steaks, 1/2" (13) to 3/4" (19) thick	11–13 min (rare) 14–16 min (medium) 17–18 min (well done)
CHICKEN	
Breasts, boneless and skinless	12–13 min
Breasts, bone in	30–35 min
Thighs, boneless and skinless	25–30 min
HAM	
Slice, 1/2" (13) thick	4 min
SEAFOOD	
Shrimp, 16–20 per 1 lb (5 kg)	10–12 min
FRESH VEGETABLES	
Bell peppers, whole	20 min
Corn on the cob, husked	20–25 min
Corn on the cob, in the husk	30–35 min
Mushrooms	6 min

Infrared Griddle

The optional griddle is thermostatically controlled, which means once the set temperature is reached, the heat cycles to hold that temperature. To prevent food from sticking and to protect the surface from moisture, it is necessary to “season” the griddle prior to use. This seasoning process as well as general use will change the appearance of the griddle.

SEASON THE GRIDDLE

- The griddle is shipped with a protective oil coating the surface, use hot water and detergent to clean. Rinse and dry.
- Turn on the ventilation hood five minutes prior to using the griddle.
- The griddle needs to go through a “burn in” period. Turn the griddle on at 350°F (175°C) for 30 minutes to clean oils from the bottom of the griddle. After 30 minutes, turn the griddle off and allow it to cool.
- To season, pour a teaspoon (5 ml) of peanut or vegetable oil per single griddle in the center; spread evenly with a paper towel, avoiding the corners. Be careful not to apply too much oil. Excess oil will leave a gummy residue that will have to be removed.
- Push and turn the control knob to 350°F (175°C). Heat until you see the first signs of smoke. Turn the griddle off. When the griddle has cooled and is only slightly warm, wipe off any excess oil. Let the griddle cool completely.
- Repeat with another teaspoon of oil. The brown appearance will darken with use.

GRIDDLE OPERATION

IMPORTANT NOTE: The stainless steel cover must be removed prior to operating the griddle.

- Turn on the ventilation hood five minutes prior to using the griddle.
- To heat the griddle, push in the control knob and turn counterclockwise to the desired temperature. It is normal to hear a clicking sound. This is the electronic ignition lighting the burner. When the burner is lit, the thermostat will control the temperature.
- When the griddle is preheated, the griddle indicator light will go out. The light will cycle on and off as the thermostat requires more heat to maintain the set temperature. This will allow heat to be evenly distributed and the griddle to maintain the set temperature.
- The double griddle has two burners with separate control knobs that act independently of each other. If only one griddle is being used, there will be some heat transfer to the inactive griddle.
- To turn the griddle off, turn the control knob clockwise to the OFF position.

Infrared Griddle

GRIDDLE CARE

IMPORTANT NOTE: Allow the griddle surface to cool sufficiently before cleaning.

- Using a metal spatula, scrape grease into the grease collection tray.
- When the surface has cooled, wipe it with a paper towel to remove excess grease or oil.
- Scrape the griddle clean. Pour 1/2 cup (118 ml) warm water and 1 teaspoon (5 ml) griddle cleaner onto the griddle and scrape the grease into the grease collection tray. Empty the grease collection tray. Rinse the griddle with 1/2 cup (118 ml) warm water and dry with paper towels.
- Clean the grease collection tray after each use. Do not allow grease to accumulate in the tray and become a fire hazard.
- To remove the grease collection tray, gently pull the tray toward you to lift it out. Clean the tray with soapy water and a clean cloth. To replace, slide the short edge of the grease collection tray under the edge of the griddle and lower into the opening.
- Apply a small amount of peanut or vegetable oil to the griddle with a clean cloth after each cleaning.
- Occasionally, remove the seasoning and clean the griddle thoroughly. Apply a small amount of white vinegar and water to the surface while it is slightly warm. Scrub with a fine wire brush or a fine-grit griddle brick. Repeat until excess oil has been removed. Apply a light coat of oil for seasoning.

GRIDDLE COOKING GUIDE

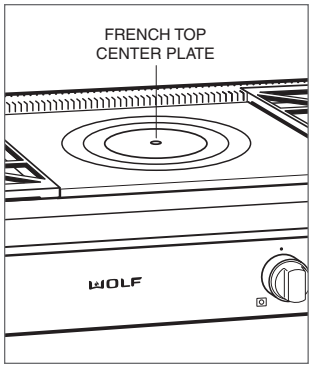
TEMPERATURE	FOOD
200°F (95°C)	Hold cooked food at serving temperature
250°F (120°C)	Eggs
350°F (175°C)	French toast, pancakes, grilled sandwiches
375°F (190°C)	Bacon, pork chops, lamb steaks, sausage, flattened boneless chicken
400°F (205°C)	Vegetables, sliced or grated

French Top

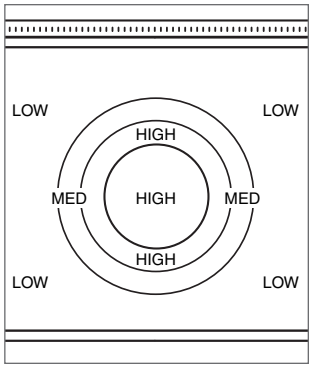
The optional French top provides a graduated cooking surface with the hottest temperature under the center plate and the lowest temperature near the edges. This design makes it possible to use several pans at once for a variety of cooking tasks. For example, fry chicken toward the center, while simmering a sauce in one corner and keeping vegetables warm in a different corner. Place the pan or pans toward the edge according to their contents and quantity. Refer to the illustrations below.

The cooking surface is made of polished cast iron that is an excellent heat conductor. The rings allow for the solid surface to expand with the heat while remaining flat. The rings also provide thermal breaks in the cast iron that distribute heat in a graduated intensity, hottest in the center and coolest around the edges.

To protect the cast iron surface from moisture, it is necessary to “season” the French top prior to use. This seasoning process as well as general use will change the appearance of the French top.



French top center plate.



French top heating zones.

SEASON THE FRENCH TOP

- The French top is shipped with a protective oil coating the surface, use hot water and detergent to clean. Rinse and dry.
- Turn on the ventilation hood five minutes prior to using the French top.
- The French top needs to go through a “burn in” period. Turn on the French top for 30 minutes to clean oils from the bottom side of the surface. After 30 minutes, turn the French top off and allow it to cool.
- To season, spread a light coating of peanut or vegetable oil on a towel or cloth. While surface is still slightly warm, apply oil evenly until it is absorbed into the cast iron. Be careful not to apply too much oil. Excess oil will leave a gummy residue that will have to be removed.
- It is normal for the cast iron to darken with use to a bluish-black color.

When this seasoning technique is applied correctly, food spatters will not stain and the surface will be protected from moisture. Its appearance darkens with use, a sign that the French top has been fully tempered and is properly seasoned. Regular maintenance will become easier.

French Top

FRENCH TOP OPERATION

IMPORTANT NOTE: The stainless steel cover must be removed prior to operating the French top.

- Turn on the ventilation hood five minutes prior to using the French top.
- To use the French top, push and turn the control knob counterclockwise to the HIGH setting. You will hear the clicking sound of the igniter lighting the burner.
- Preheat for 25 to 30 minutes before cooking on the French top. This allows the solid cast iron plate to heat thoroughly.
- To raise or lower the cooking heat, slide the pan either toward (higher heat) or away from (lower heat) the center plate. This gives you total control over the most delicate sauces. It is not necessary to adjust the flame height.
- To turn the French top off, turn the control knob clockwise to the OFF position.

FRENCH TOP COOKING TIPS

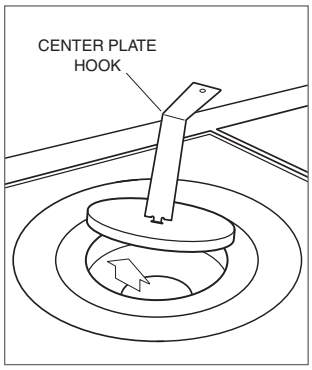
- Always cook in pans. Do not cook food directly on the surface.
- Never remove the center plate when cooking.
- When bringing large amounts of water to a boil, it is fastest to do it on one of the surface burners.

⚠ CAUTION

Never leave pans on a high heat zone unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

FRENCH TOP CARE

- It is best to maintain a seasoned surface to protect the cast iron from moisture.
- Clean entire surface after each use while it is slightly warm. Wipe the surface with a mild detergent and water. Rinse and dry.
- Maintain the French top as you would a cast iron skillet; keep it free from moisture.
- Reapply a light coating of peanut or vegetable oil to the French top after each use until a sheen develops.
- Occasionally, remove the seasoning and clean the French top thoroughly. Apply a small amount of white vinegar and water to the surface while it is slightly warm. Scrub and repeat until excess oil has been removed. Apply a light coat of oil for seasoning.
- The French top burner is located below the center plate. The plate remains in place during cooking but it can be lifted off to check or service the burner. Use the center plate hook provided with your rangetop as shown in the illustration below.



Center plate removal.

Care Recommendations

RANGETOP CLEANING TIPS

- Wait until surfaces are cool before cleaning.
- For best results, wipe up spills and spatters as they occur and immediately after the rangetop has cooled. If splatters are allowed to cook on, they may permanently damage or stain the finish.
- If in doubt about using one of your cleaners, check the label. To check if it is safe to use on your rangetop, try a small amount on an inconspicuous area.
- Use caution when spraying cleaners. Some contain caustic ingredients that can damage adjacent parts and finishes. Protect the adjacent parts by masking them off to avoid damage by overspray.
- Never wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hairlike cracks).
- Hand wash all decorative components, including control knobs, bezels, grates and burner caps. These components should not be cleaned in the dishwasher.
- Do not spray cleaners on control knobs or igniters.

GENERAL CLEANING

Burner grates (porcelain-coated cast iron).

- Remove burner grates and clean with a nonabrasive cleaner such as liquid detergent in hot water or a paste of baking soda and water. Spray degreasers and mild abrasive cleaners may be used.

Burner pan (porcelain enamel).

- Do not use abrasive cleaners; they will permanently scratch porcelain enamel surfaces. Use a clean cloth or sponge and wipe the surface with warm water and a mild detergent. Rinse and dry immediately.

Burner caps (porcelain enamel).

- Wash in warm water and liquid detergent or mild abrasive cleaner. Rinse and dry.

Spark igniters (ceramic).

- Keep dry; never spray water or cleaner directly on the igniter. When cleaning surface burners, avoid contact with the igniter.

Control knobs and bezels.

- Wipe control knobs and bezels with a damp cloth and mild detergent and water; rinse and dry. Do not soak, or use abrasive cleaners, they will scratch the finish and remove markings. Do not clean in the dishwasher.

Control panel (stainless steel).

- Use a spray degreaser to remove fingerprints and food soils. Spray on a cloth and the wipe panel. Do not spray directly on the panel around valve stems.

Rangetop exterior, riser and trim (stainless steel).

- Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces. Salt and some cooking liquids may pit and stain the surface. Remove these spills immediately.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- For general cleaning, use a soft, nonabrasive stainless steel cleaner like Signature polish and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois. All work should follow the grain of the finish. For best results, keep the cloth in continuous contact with the surface.
- Signature polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413, or call 877-376-5474.

Troubleshooting

If your Wolf sealed burner rangetop is not operating properly, use the following troubleshooting guide before calling your Wolf authorized service center. This guide will save you time and trouble and may help you avoid the expense of a service call.

Rangetop does not operate.

- Check the household fuse or circuit breaker to see if it has been blown or tripped. A power outage may also have caused a disruption in service.
- No electricity is being supplied to the rangetop. Have an electrician verify that the rangetop is connected to a proper electrical circuit.

Burner flame does not burn evenly.

- Align the burner cap of the dual-stacked, sealed burner assembly as described on page 10.

Burner fails to ignite.

- Igniter is damp. Allow it to dry completely.

Burners extinguish themselves when using more than one large pan simultaneously.

- Good gas combustion requires the correct amount of airflow to maintain the flame. Using two oversized pans simultaneously restricts air movement.

Food boils over the pan and into the burner drip pan.

- Heat setting is too high or pan is too small for its contents.

Food boils or burns more in one area of a pan.

- Pan is not centered above the burner or base of pan does not rest flat on the burner grate.
- Pan does not conduct heat evenly.

Water does not come to a boil fast enough.

- Cover pan for most efficient use of the high setting.
- Diameter of pan is too large or base of pan is warped.

Simmer setting does not maintain constant temperature.

- Delicate foods may need a lower simmer setting so that scorching does not occur.

Food cooks too slowly when sautéing.

- Too much food added at one time; sauté in batches.
- Size of food pieces is too large or temperature of food is colder than usual.

Griddle or French top clicks continually.

- When the thermostat is turned on, the red light illuminates and the gas solenoid opens. You will hear a series of sparks as it checks for the presence of a flame. If the igniter does not detect a flame, the solenoid shuts off and there will be a delay before attempting to reignite. This will reoccur three times and if it fails after the third time, it will shut down shortly to allow non-combusted gas to dissipate before attempting to reignite.
- If the griddle or French top fails to ignite, contact a Wolf authorized service center.

Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your Wolf sealed burner rangetop. This information is found on the product rating plate located on the bottom of the control panel assembly, at the far right. For location of the rating plate, refer to the illustration on page 3. Record the rating plate information below for future reference.

Model Number: _____

Serial Number: _____

Installation Date: _____

Wolf Authorized Service Center:

_____

Phone: _____

Authorized Wolf Dealer:

_____

Phone: _____

BEFORE CALLING FOR SERVICE

Before calling a Wolf authorized service center, refer to the troubleshooting guide on page 21.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

1) Mail in the completed Wolf product registration card.
2) Register online at **wolfappliance.com**.
3) Register by phone by calling Wolf customer service at **800-222-7820**.

The model and serial numbers of your unit are printed on the enclosed Wolf product registration card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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Wolf Appliance Products Limited Warranty

FOR RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. The part(s) will be repaired or replaced, free of charge, with the owner paying for all other costs including labor. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-222-7820.

*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.

*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.

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